# RUFUS

Fall / Winter Menu 2026

**Bar Open:** 3 PM – 11 PM | **Dinner:** 5 PM – 9 PM

## Shareables

**Seasonal Soup** 8 / 10
*Ask your server for today's selection.*

**Shrimp Cocktail** 18
Cocktail sauce, lemon.

**Steak Bruschetta** 16
Sourdough, flat iron steak, heirloom tomato, basil, gouda.

**Cheese Curds** *V* 15
Hot honey.

**Togarashi Wings** 17
Baked, fried, and coated in togarashi sauce with lime zest.

**Hummus & Vegetables** 15
Cucumber, radish, carrots, jicama, peppers, crispy chickpeas, olive oil flatbread.

**Cajun or Parmesan Fries** *V* 11

**Meat & Cheese Board** 17
Cornichon, jam, mustard, flatbread, dried fruit.

## Salads

**Fall Apple Salad** 17
Baby mixed greens, Minnesota apples, sherry vinaigrette, brie, candied walnuts.

**Caesar** 16
Romaine wedge, shaved parmesan, house croutons, garlic dressing.
*Add Chicken 7 | Add Salmon 10 | Add Shrimp (3) 10 | Add Flat Iron Steak 12*

## Handhelds

**Toasted Cheese & Tomato Basil Soup** 18

**Smash Burger** 20
Double quarter-pound patties, cheddar, comeback sauce, lettuce, tomato, onion, pickle, brioche bun.
*Add bacon 4 | Add a patty 5*

*V Vegetarian | G Gluten-free. Please inform your server of any allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 21% gratuity will be added for parties of 6 or more guests. Credit cards only.*

Bar Rufus is located at Rand Tower Hotel | 527 S Marquette Ave| Minneapolis, MN, 55402 | (612) 224-3710

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**Crispy Chicken Sandwich** 18
Brioche, sriracha honey, crunchy slaw, pickles.

**Walleye Tacos** 18
Seasoned walleye, corn tortillas, cilantro-lime slaw, chipotle sauce, pico de gallo, cotija.

## After 5 PM

**Seared Salmon** *G* 41
Sweet potato hash, broccolini, béarnaise.

**Airline Chicken Marsala** 34
Seared chicken breast, cheesy mashed potatoes, broccolini, Marsala sauce.

**Steak Frites** 38
Grilled flat iron, French fries, chimichurri.

**Asiago Gnocchi** 23
House red sauce, basil, parmesan.

**Risotto of the Week** 36
Ask your server for today's selection.

## Dessert

**Local Funk Cheesecake** 12
New York style or pumpkin cheesecake.
*Cheesecake Funk began when Prince Rogers Nelson discovered Vanessa Drews' homemade cheesecake at Paisley Park and named it "Cheesecake Funk."*

**Seasonal Tart** 11
Served warm with Sweet Science gelato.

**Triple Chocolate Mousse Cake** 12
Chocolate drizzle, whipped cream.

**Sweet Science Gelato** 8
Locally made artisan gelato.
*Handcrafted, all-natural ice cream made with locally sourced ingredients.*

**Seasonal Sorbet** 7

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